



Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Virginia Green Restaurant Profile:

University of Richmond Dining Services



Richmond, Virginia

The University of Richmond Dining Services encompasses eight facilities on campus: The Heilman Dining Center, Tyler's Grill, 8:15 at Boatwright, the Cellar, Freshens, Dean's Dan at Whitehurst, ETC, and the University Club. University of Richmond Dining Services are committed to environmental excellence and works to minimize environmental impacts whenever possible.

Virginia Green Activities. When visiting University of Richmond Dining Services, you can expect the following practices:

CORE ACTIVITIES for Restaurants

- 🌱 **Recycling of Glass and other items**
- 🌱 **Elimination of Styrofoam and Reduction Disposables**
- 🌱 **Grease Recycling**
- 🌱 **Water Efficiency**
- 🌱 **Energy Conservation**

DETAILS:

- Recycle glass, steel cans, aluminum cans, grease, office paper, toner cartridges, newspaper, and cardboard.
- Donate excess food from events
- Effective food inventory control to minimize waste
- Locally grown produce and other foods
- Disposable containers made from bio-based materials, recycled content, or compostable
- Non-bleached napkins
- Recycled content paper towels and toilet paper
- Encourage suppliers to minimize packaging and other waste materials
- Extensive use of electronic correspondence and forms
- Purchase of durable equipment and furniture
- Preventative maintenance on all vehicles and equipment

- Last-in/first-out inventory
- Use least toxic materials
- High efficiency dishwashers
- Low flow toilets and waterless urinals
- Effective landscape management plan
- Effective storm water management plan
- Vegetative buffers around streams and ponds
- Purchase EnergyStar computers, appliances, etc.
- Scheduled preventative maintenance on HVAC
- Use of natural lighting and lighting sensors
- High efficiency compact fluorescent light bulbs in all canned spotlights
- High efficiency fluorescent ballasts and lamps (T-5's and T-8's)
- Thermal rated windows and/or tinting
- Design and operation of buildings that are "LEED" certified
- 99% of all purchases are from Virginia vendors
- Two main retail operations offer fair trade, organic, and kosher selections
- Challenge students to: limit number of napkins used, dine-in rather than take out, use Lug-A-Mug program, limit portions, etc
- Limit availability of disposables and no longer use Styrofoam clam shells for sandwiches
- 98% of all disposables can be recycled or are biodegradable
- Reduce waste with two large waste pulpers
- Render waste meat by-products and spent cooking oils
- Make sustainability a priority
- Purchase environmentally friendly products, purchase in bulk
- Educate employees about environmental protection and safety standards
- Support the Central Virginia Food Bank
- Adopted an environmental/sustainability policy
- Recycle inkjet and laser cartridges and cell phones in conjunction with the Sierra Club
- Conserve water by using thaw down coolers
- Energy efficient practices utilized in renovation
- Volunteer services and provide funding to Freedom House, the Virginia Food Bank, and Meals on Wheels.

For more information on the **University of Richmond Dining Services**, see <http://dining.richmond.edu>.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/virginiagreen.



Virginia Green is a partnership supported by the Virginia Department of Environmental Quality, the Virginia Hospitality & Tourism Association, and the Virginia Tourism Corporation.

